

The Chef Carte Blanche

Showcase In 4 Or 6 Courses Of Signatures Dishes And Chef Daily Creation

"Served Only For The Whole Table"

4 Courses 2,990 Per Person

6 Courses 3,990 Per Person

The Pink Pearl

Seasonal Chef's Recommendation With Local And Imported Premium Products

3 Courses With Wine Pairing 3,090 Per Person

5 Courses With Wine Pairing 4,990 Per Person

(Glass Of 9cl)

Cream Of Cèpe Mushroom Soup

French Forest Mushroom, Hazelnut Praline, Tonka Beans

Reyneke Chenin Blanc, Stellenbosch (South Africa)

Or

Spanish Carabineros Prawn

Quinoa, Green Peas, Citrus, Apple Vinaigrette

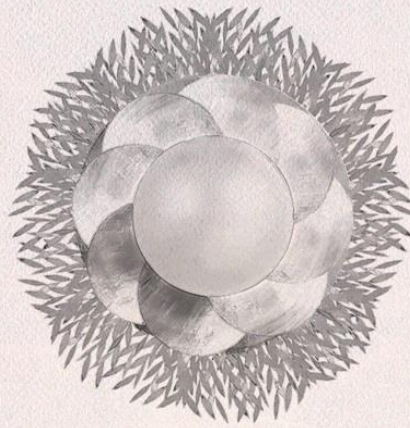
Pascal Jolivet Attitude, Loire Valley (France)

Or

Duck & Pigeon Pâté En Croûte

Iberico Pork, Foie Gras Des Landes, Juniper Berry, Red Cabbage Relish

Drouet Freres Les Loges, Loire Valley (France)



Line Caught Phu Quoc Merou

Prawn Cannelloni, Maison Sturia Classic Baeri Caviar, Fagioli Bean Purée, Bouillabaisse
Marcel Deiss, Alsace Blanc (France)

Or

48 Hours Cooked Wagyu Oyster Blade

Braised Endive, Australian Manjimup Winter Truffle, Hat Doi, Porto Jus
Château De L'abbaye, Haut - Medoc (France)

Meringue

Red And Black Currant, Lemon Confit, Gin Sorbet

Or

Chestnut

Pear & Mandarin Sorbet, Chestnut Sabayon, Dark Rhum
Penfolds Club Tawny Port (Australia)



JW MARRIOTT

PHU QUOC EMERALD BAY

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This price is in 000 VND and subject to 5% service charge and 10% VAT. Please inform our service team if you have any special dietary requirement.